

DON'T LOOK FOR THE FLAWS.

Don't look for flaws as you go through life; And even when you find them...

Noughts ...and... Crosses.

It began to play first on a scrap of paper which I had utilized to make a diagram of the neighborhood...

She presented this because she said I had played out of turn. She thereupon drew the correct figure for a game that she termed noughts and crosses...

"I don't think," she said one day, in an interval which I spent sharpening her pencil, "that I'm exacting; but one naturally expects something out of life, either love or money, and you can't give me either."

"At least," I said, in a low voice, "I give you love." "No; that's where you make the mistake. You think that in loving me you give me love. But you don't—not an emotion even! Cross out love!"

"I shall do nothing of the kind," I responded, indignantly. "As for money," she murmured, "I don't think I don't really think that 400 a year or so is the height of my ambition. Put a nought for money."

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"But, you know, I haven't much to keep it up on," I said, and I crooked my forefinger and thumb to represent nought—nothing.

FEAR OF DEATH DIMINISHING.

Undertakers' Customers Less Afraid Than Formerly. That people stand less in awe of death than they did a few years ago is the belief of several New York undertakers.

"It is my opinion that the displacement of the gruesome wooden coffin by the modern burial casket, which is not offensive to the eye, has done much to rob death and interment of their horrors. Some people when they are sick and are fearful that they will never regain their health sometimes call in an undertaker, or his or her friends do it for the ill one, and make all arrangements for the funeral, selecting the casket and designating what kind of a hearse is preferred.

"Men who are going into hospitals to have serious operations performed frequently make arrangements with us for their funeral and burial, should the operation terminate fatally. Such men seem to approach the subject with entire calmness. But it is different with the man who is in perfect health, seemingly, at least, but who wants to make arrangements for the burial of his body after death, whenever that shall occur, because he has no relatives or near friends who he is certain will look after all that is left of him."

"Some of these contracts I have made for a certain number of years, the amount of money sufficient to cover the expenses and the payment for my services being deposited. And it has happened that when that period has expired the other party to the contract has decided that he isn't going to die, or that he needs the money, and he takes the prepayment and goes on his way rejoicing. It is the same way with those who go into hospitals to have operations performed. Of course, if they don't die the contract is null and void, and the patients, regaining their health, seem to forget it entirely as they go on their busy way through life."

Not Absolutely Helpless. Some few persons still cherish the idea that all women are absolutely helpless in business matters, and that they are so lacking in financial ability that they cannot safely be trusted to handle money.

Mr. Black belonged to this class. He had been in the habit of paying all the household bills at the end of each month and his wife, although allowed unlimited credit, had never had an allowance. One day the Blacks happened to be passing the comparatively new building in which the bank was situated.

"Do you know, John," remarked Mrs. Black, "I have actually never been inside the bank since it was built more than two years ago."

"You haven't!" exclaimed John. "If that's the case, I guess I'd better give you a check this month and let you pay the bills. Do you think you'd know how to cash it?"

NEW IDEAS in TOILETTES

New York City.—Loose coats of all sorts are greatly in vogue and make ideal cold weather wraps. They can be slipped on over the gown with per-



COAT WITH CAPE COLLAR.

fect ease and without danger of rumpling. This May Mantion one includes several novel features and is adapted to a variety of materials, but is shown in pastel tan broadcloth with the cape collar of velvet trimmed with fancy braid and edged with heavy serge lace.

The inverted pleats, that are stitched with corticelli silk, give exceedingly becoming lines while providing the fullness and drape that are much in vogue. The sleeves are novel and effective as well as comfortable.

The coat is made with yoke portions to which the fronts and backs are attached. Both the coat and the sleeves are laid in inverted pleats, the outer ones being stitched flat for their entire length, the inner left free for a portion thereof to provide flare at the lower edge. The sleeves are in bell shape and fit with comparative snugness



PRINCESS GOWN LENGTHENED BY CIRCULAR FLOUNCE ON SIDES.

above the elbows, and at the neck is the cape collar which can be further enhanced by fringe knotted into the lace when desired.

The quantity of material required for the medium size is five and a quarter yards twenty-seven inches wide, three and a quarter yards forty-four inches wide or three yards fifty-four inches wide, with one-half yard of velvet for the cape collar, four, and a half yards of braid and one and three-quarter yards of applique to trim as illustrated.

Becoming Princess Gowns. Princess gowns are among the features of the season and are exceedingly becoming to well formed women. The one shown in the large drawing is both novel and handsome and allows of variations without number. The model, however, is made of broadcloth. In the new shade known as Lombardy plum, with the opulences and cuffs of velvet in the same color overlaid with applique of heavy lace, the square yoke and collar of even chiffon, tucked and enriched with lace, and trimming of fancy braid piped with velvet. The color is as beautiful as it is new and the combination of materials singularly rich and attractive, but the gown can be made entirely of velvet, of cloth or of similar material. As illustrated the closing is made invisibly at the left shoulder seam and beneath the trimming at the left front seam, but it can be effected at the centre back if preferred.

The gown is made with centre fronts, side fronts, backs, side backs and under-arm goers. Both the centre front and the back are full length, but the side fronts, under-arm goers and side backs are lengthened by the circular flounce which is joined to the edges of the front and the backs. The epaulettes are arranged over the shoulders and the neck is finished with a regulation stock. The sleeves are among the newest of the season, and show deep flare cuffs, which extend well over the hands, and above them form full drooping puffs.

The quantity of material required for the medium size is fourteen and a quarter yards twenty-one inches wide, twelve yards twenty-seven inches wide or seven and a quarter yards forty-four inches wide, with seven-eighth yards of velvet, three-eighth yards of tucking and six yards of braid to trim as illustrated.

The Straight Skirt. According to a Paris correspondent of Le Bon Ton, the straight skirt, very full over the hips, is the thing, but a few bouffants are still worn and quite a few fancy tucked skirts, that is, the tucking put in waved or curved designs over the entire skirt.

The straight skirts are tucked, twenty-one inches wide, one and a half yards forty-four inches wide and one and three-eighth yards fifty-four inches wide.

NEW WOMAN'S BENEFIT

JUST TRY RUNNING. It Will Give Color and Bright Eyes to the Girl Who Practices It Daily.

To take a mile run daily, as a man in training would do, is the best way in the world for a girl to get color into her cheeks and sparkle into her eyes.

"If girls would turn their attention to running, they would find it the most exhilarating pastime in the world, as well as one of the most healthful," says an authority on athletics. "Besides adding roses to the cheeks and nerves to the lungs, running is the stout woman's best resource."

"Let her take a brisk run daily, beginning with a few yards, and getting up to a mile or thereabouts and she will not need to resort to a diet—that most melancholy and depressing method of reducing avoidables."

If a run cannot be taken daily out of doors, the running track found at every well equipped gymnasium should be utilized. A run out of doors, however, is the ideal practice, for fresh air is one of the important factors of the sport. It is fresh air that gives a girl bewitching color in her cheeks and purifies every drop of blood in her body.

After a mile practice a girl can wear half a mile without stopping. Then of her haste for a two-minute rest before doing the next half mile. Run briskly, but not at top speed.

Without exception, one of the best exercises in the world for girls is running. It contributes for one thing that elasticity without which grace is impossible, and spurs every bodily function to its appropriate duty.

Other things being equal, the girl who knows how to run, and does run, will outclass in general attractiveness the girl who does not. She will carry herself more gracefully. Her pose will be easy; she will be better set up, and generally better able to take care of herself in society and out of it.—New York Sun.

The Alleged Modern Novels. The reader of modern novels must sometimes be moved to wonder where the novelists get their idea of some of their heroines. The utter unreason of some dames and damsels whom one meets in latter-day fiction is marvellous. It is the day of the "femme incomprise," and some of the specimens are too much for the comprehension even of the feminine reader.

Some of these heroines, for example, are afflicted with what is called artistic temperament, and when a heroine has red hair and a bad fit of the artistic temperament she is a creature beside whom the sphinx is comprehensible and a wildcat a bounder pet. She talks a lingo made up of phrases from the Iliad, the Vedas and Thomas a Kempis, and she usually has a vocation beside that of making her husband miserable.

The toll to this type of heroine is the conventional woman, who is stuffed with savdust and has a bisque head and jute hair. She never thinks of her husband's soul, but only of his clothes and cuffs and dinner. It is doubtful whether the woman ever lived who did not have at least a glimmering curiosity as to her husband's soul, even if she happened to be married to a man without any fit to mention. But one meets these meek creatures in novels.

There is also the woman who is a bundle of incomprehensibilities and inconsistencies, and is usually considered charming. The innocent feminine reader may attempt to imitate this heroine. If she does she will find that, contrary to the novelists and the woman's page of the papers, men expect even a woman to know that two and two make four.—Editorial in the New York News.

The Japanese Housewife. It takes a woman of large capacity to be a successful housewife, and our Japanese sister is, above all else, an ideal housewife. In spite of her childlike appearance and manner there is much stately, though simple, dignity about her. She kneels upon the cushion laid on her shining floor of spotless rice mat, and greets her visitor by gracefully bowing over until her forehead touches the floor. Her guest, who removed her footgear at the outer entrance for a Japanese would not dream of scratching the polished floors or dimming the rice mats by wearing out-of-door sandals in the house, is given a cushion like her hostess' that she may rest her knees and heels upon it in the curious sitting posture well nigh impossible for foreigners to imitate. Then, before guest and hostess are placed tiny cups of tea, with quaint covers, the cups resting on little pedestals instead of saucers.

After much formal salutation the real visit begins, and then, perhaps, the tiny pipes are lighted—they contain but three or four "whiffs" of tobacco at the fire box, and a merry chatter, with much laughter, is carried on over pipes and tea-cups. In Japan, fans, parasols and pipes are the common property of both sexes.—Florence Peltier, in Good Housekeeping.

Pretty Story of Queen Alexandra. Queen Alexandra, who has just commenced her yearly visit to the land of her girlhood, is devotedly fond of dogs, and has had all sorts, sizes and breeds. She possesses great skill in training them and the pets which she has about her are all capable of wonderful tricks. But there was one dog upon which her Majesty cast longing eyes. It was a famous performing dog named Mino, and it was the rage as a society entertainer. Invitation cards at great London houses used to bear the strange announcement: "To meet the dog Mino." The following story of this remarkable creature is often told by her Majesty: Upon one occasion when bidden to carry a handkerchief to the most beautiful lady in the room, the rascally courier sprang up to Queen Victoria and laid it at her feet. Her Majesty laughed merrily, flicked the dog in the face with her own handkerchief, and bade him do his duty honestly. Thereupon, the dog picked up his handkerchief, and, in great humility, approached the present Queen, lay down and placed the



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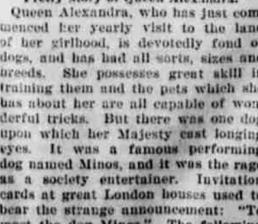
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French Methods.

Every woman thinks she can improve her face, and so finds every new suggestion as to cosmetics and massage. The French women can offer valuable advice on this subject. They think no powder too fine for the face. They beat it to a dust and placed in scented linen bags for use.

They cut the eyelashes at least once a year. This causes them to grow longer and to curl. They train the eyebrows to form a graceful curve by combing with a fine comb, and then with a dampened thumb and forefinger press the hairs in the curved line across till the desired arch is found.

They do not wash their hair oftener than once in every three months, believing that frequent shampoos make the hair brittle. When brushing their hair they place cotton under the bristles of the wire brush, collecting the dust and giving a gloss to their hair.

There is quite a bit of method in their care of little details.

The Automobile Girl. While different automobilizing women have their preferences for green, blue or brown, there seems to be a consensus of opinion that gray is pre-eminently the automobilizing color. It is easy to find a shade that will not show dust, and it is not difficult to choose a material which will shed the dust instead of retaining it.

A woman's auto dress is usually loose fitting, except in one particular, and that is essential. It is tightly closed at the throat, and wrists, so that no dust can blow down your neck or up your sleeves, and it is well closed down the front with buttons and button-holes. Instead of the hooks and eyes, which are not always to be relied on and which are vexatious to fasten.

Comfort is a primary consideration and neatness and suitability come next.

A Woman Dail-Trower. Anatomists have frequently explained that the peculiar formation of a woman's shoulder blades prevents her from throwing a stone or a ball either far or straight, as a man can do. But in this case, as in all other things, there are exceptions. For a Tacoma young woman recently threw a baseball to a distance of 205 feet, a record breaker, so far as women are concerned. The longest distance before that was 181 feet, thrown by a Vassar woman. This tends to disprove the theory about the shoulder-blade formation, and to show that accurate and long-distance throwing is a matter of strength and practice. The record for a man's throw of a baseball is 381 feet.

Facts About American Women. To-day 5,000,000 women of the United States are at work in 400 different occupations. A hundred years ago less than 100 women were employed in the factories of the country. There were not many women teachers and not many workers of any sort outside of domestic life.

In 1840 there was not a college in the world open to women—57 years later there were 303 co-educational colleges and 170 women's colleges and only 127 for men.

In 1900 there were 31,407 women in colleges and 58,467 men, and in the same year degrees were given to 4293 women and to 10,794 men—more than one-third as many women as men.

Women Workers in Bohemia. An industrial census of Bohemia shows that of its 2,000,000 population, 490,327 are engaged in manufactures, and of these 201,539 are women. Most of the work is done by hand and at home. These "home" workers live in the little villages, which stretch along the banks of mountain streams and in the wider valleys, and the women and girls, in great baskets slung on their backs, carry the raw and finished goods between home and factory over steep mountain paths, which, in winter, are covered with snow and ice.

Women Legislators. Sir William Lyne, Home Secretary of the Australian Commonwealth, has lately decided that women are eligible for seats in the Commonwealth Parliament, and Miss Goldstein, president of the Women's Federal Political Association of Melbourne, has announced her intention of standing for the Senate at the forthcoming general elections.

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Household Matters

Potato Griddle Cake. Pare, wash and grate six large raw potatoes and an onion. Add salt, pepper and nutmeg to taste. Now add three eggs, beaten without separating whites and yolks. Fry on well greased griddle, spreading the mixture out flat with a spoon. Serve piping hot, buttering as you eat.

Quince Souffle. Pare and grate four ripe quinces, add a little of the grated rind and the juice of half a lemon. Beat together until light the yolks of four eggs and a cup of sugar, then add in succession the grated quinces, half a cup of cream and the stiffly beaten whites of four eggs. Turn into a buttered pudding dish, stand it in a pan of hot water and bake until firm in a moderate oven. Dust with powdered sugar just before serving and serve cold with cream or not, just as preferred.

Onion Fritter. Soak a cupful of fine dry bread crumbs in a cupful of milk. Heat another cupful and thicken with a tablespoonful of flour rubbed up with one of butter. Add the soaked crumbs, the beaten yolks of two eggs, a pinch of soda, salt to taste and a dash of paprika. Beat hard for a minute before stirring in a large cupful of cold boiled onions which have been run through your vegetable press. Beat two minutes and whip in the frothed whites of two eggs. Turn into a baked dish and cook in a quick oven until puffy and delicately browned. Eat at once, as it soon falls.

Russian Vegetable Salad. Select two moulds of suitable shape and size (tin basins or earthen bowls will do), and fill in ice water. Have ready cooked halves, cut from cucumbers and turnips, and cooked stringbeans and cauliflower, all marinated with French dressing. Drain the vegetables, dip them into half salt brine and arrange around the chilled sides of the moulds; then fill the moulds with aspic jelly. Then set, with a hot spoon scoop out the aspic from the centre of each mould and fill in the space with a mixture of the vegetables and jelly mayonnaise, leaving an open space at the top to be filled with half-set aspic. When thoroughly chilled and set, turn from the moulds, the smaller mould above the other. Garnish with flowerets of cauliflower, dipped in aspic and chilled, and lettuce. Serve with mayonnaise.

Very Nice Pumpkin Preserve. A very nice preserve is made of the humble pumpkin. The recipe, taken from the Boston Cooking School Magazine, is as follows: Cut the pumpkin into inch cubes, removing the rind. To each pound allow half a pound of sugar and two ounces of whole ginger root. Put the pumpkin, sugar and ginger into alternate layers in a jar, and let them stand three days, when a quantity of syrup will have formed. Pour all into a preserving kettle and boil slowly until the pumpkin looks clear. Store in small jars or glasses, covered with paraffine. This preserve strongly resembles preserved ginger. It may be added to sauces and is very good when served with ice cream or frozen puddings.

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Pretty Things to Wear

Big buttons figure. Tartan panels are noted. Triple skirts seem to be in favor. Little box coats remain in vogue. Directoire girdles have come to stay. Chiffon velvet is a useful fabric. Deep yokes extend over the sleeves. Sleeve bagginess has gone upward. Paquin lends to full, gathered skirts. Satin raze is used for some cloaks. Rows of stitchings are in high favor yet. Pleated skirts are well nigh ubiquitous. The palette militaire is among the catchy coats. Sweet simplicity marks the dresses for little girls. Narrow circular frills of taffeta are on a cloth dress. Three sizes of buttons are seen on a single costume. Black and white striped velvet is useful for pipings. Velvet pastilles rival buttons and are much less clumsy. An evening coat, smart and short, is made of squirrel heads. A big box pleat, back and front, is noted on a square looking Eton. Irish crochet lace is used to trim many of the coats in fur-like plush. Renaissance spider work is introduced in collars of cut-out work. Braiding, especially in soutache, is a great feature of modish costuming. Cheville forms one of the prettiest of trimmings, especially when used on lace.

HOUSEHOLD HINTS

A dull old red sash is pretty for window draperies in a Colonial house. Here is a nice little menu for a luncheon: Oyster fritters, cheese sandwiches, olives and baked apples. Alcohol will generally remove paint stains from cloth or silk. The stains should be sponged off with ammonia afterward. Ice will keep much longer if wrapped in thick flannel or a heavy blanket, shawl or a newspaper, than if allowed to come in contact with the air. The ruffled muslin curtain is being replaced in popular favor by that with a few tucks and a broad hem. The latter is not so pretty before laundering, but it looks better afterward. Faded and slightly soiled dresses of soft wool or silk are often restored to pristine freshness by being thoroughly shaken and packed away from the light, in a trunk or dark closet. Cooked food, groceries, etc., can be protected from the ravages of mice by placing them on a table in the centre of a room covered with eugene cloth. The vermin cannot climb up the slippery surface. Sour milk is said to be a capital preservative of fresh meat. If one has a large piece of fresh meat on hand and the supply of ice is inadequate for keeping it, put the meat in a crock of sour milk and place in a cool place. Rinse well before using. Among the things one never sees in an artistic house are plush table covers and satin hangings. These, with throws, marble topped tables and marble mantelpieces are strictly tabooed. But some fine old houses have marble mantels, which their owners think and are, too